

PAIN SPÉCIAL COMPLET

Balanced mix for the making of speciality wholemeal bread



PRODUCT ADVANTAGES

- > An essential part of your speciality bread range.
- > A recipe that meets your needs:
 - Quick and easy to prepare.
 - Good volume.
- > A source of protein and high in fibre.
 - It is, therefore, particularly recommended for consumers looking for products with a beneficial nutritional profile (64% of bread consumers*).

*Source U&A pain - TNS SOFRES for Grands Moulins de Paris - October 2013



TIPS

- Can be used to make wholemeal bread without salt to further attract consumers looking for products with a beneficial nutritional profile.
- For a softer bread, you can mix it with Moul-Bie Doomy (code 10068), the softest tin loaf mix in the range.
- Can be enjoyed at any time of the day; both for breakfast and at tea-time, as well as with dishes including meat, raw vegetables and cheese.

simplifiez votre quotidien

Moul-Bie



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1 000 g

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680 g (+/- 20 g)

Water



18 g

Salt



40 g

Yeast



5 + 7 min.

54°C



5 + 14 min.

54°C



25°C

Dough temperature



400 g

Weight



20 + 10 min.

Bulk fermentation +
resting



45 min.

Proving



40 to 45 min.

240°C (+/- 20°C)

Steam injection: identical quantity as french white baguette. Open door to let steam escape at end of baking.

Retarder proving

Base temperature: 50°C - Water: 670 g (+/- 20 g) - Yeast: 20 g - Moul-Bie Lissor Tempo or Lissor Salto: 10 g - Block at 4°C - To return to room temperature: 3 hours at 18°C

All times stated must be adapted depending on the equipment used.

Ingredients

Wholemeal **wheat** flour - **Wheat gluten** - **Barley** malt - Emulsifier: E471 - Flour treatment agent: E300 - Enzymes* (Xylanase - α -amylase - Cellulase).

**The enzymes are processing aids which are not declared on the labels of final products.*

May contain egg, soya, milk and sesame seeds.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1 404
Energy (kcal)	332
Fat (g)	1,9
of which saturates (g)	0,5
Carbohydrate (g)	62,0
of which sugars (g)	1,1
of which starch (g)	60,9
Fibre (g)	9,3
Protein (g)	12,0

Contains negligible amounts of salt.



TOGETHER FOR
TASTE